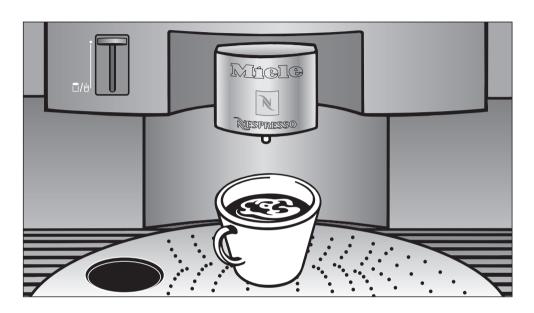


## Operating and installation instructions



# Built-in coffee machine CVA 3660

To avoid the risk of accidents or damage to the machine, it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 07 477 160

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## Caring for the environment

## Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and should be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

### Disposal of your old machine

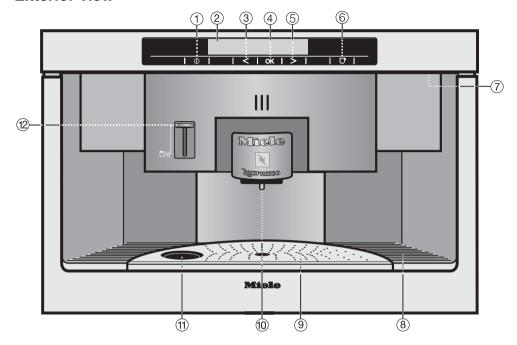
Electrical and electronic machines often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your machine. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection/recycling centre, or contact your Dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

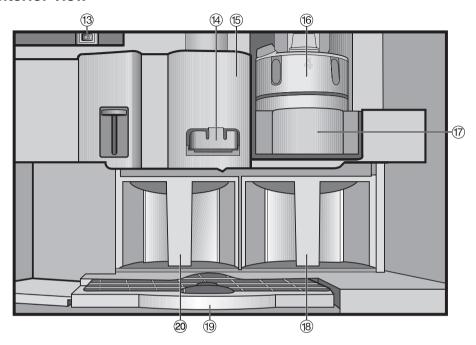
#### Guide to the machine

#### **Exterior view**



- ① On/Off sensor for switching the coffee machine on and off
- ② Display
- 3 Left arrow sensor, for scrolling through the various programme options
- OK sensor, for confirming the selection of a programme option and for saving a setting
- 5 Right arrow sensor, for scrolling through the various programme options
- **©** Drinks selection sensor for selecting the type of coffee (coffee or espresso)
- 7 Door handle
- 8 Plastic grille
- Metal drip tray cover
- 10 Spout
- 1 Inset for Cappucinatore (Milk frother)
- (12) Valve for steam and hot water

#### Interior view



- Master switch
- Capsule plate (replaced with the descaling funnel when descaling is carried out)
- 15 Brew unit
- **16** Capsule carousel
- (17) Carousel runners
- Water container
- 19 Drip tray with grid
- 20 Waste container

This coffee machine conforms with all current safety requirements. Improper use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the machine, please read these instructions carefully before using it for the first time. They contain important notes on its installation, safety, operation and care.

Keep these instructions in a safe place and pass them on to any future owner.

#### **Correct application**

- This coffee machine is not designed for commercial use. It is intended for use in domestic households and in similar working and residential environments such as:
- Shops
- Offices and showrooms
  - and by residents in establishments such as:
- Hostels and guest houses.

Should it be used in such environments, it must be used as a domestic appliance and only for the preparation of (a maximum of 20 cups a day of) espresso, cappuccino, latte macchiato etc.

The coffee machine is not intended for outdoor use.

Any other usage is not supported by the manufacturer and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.

This coffee machine is not intended for use by people with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they are supervised whilst using it or have been shown how to use it correctly by a person responsible for their safety.

### Safety with children

Caution. Children's skin is very sensitive and reacts to hot temperatures. The coffee spouts and the cappuccinatore present a danger of burning or scalding.

- Install the coffee machine where it is out of the reach of children.
- ► Keep children away from the machine at all times. It is not a toy! To avoid the risk of injury do not allow children to play with it or its controls. Supervise children whilst you are using it.
- Older children may only use the coffee machine without supervision when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

Remember that coffee and espresso are not suitable drinks for children.

#### **Technical safety**

- ▶ Before setting up the machine, check it for any externally visible damage. Never use a damaged machine. Danger of injury.
- To avoid the risk of damage to the machine, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply, before connecting the machine to the mains supply. Consult a qualified electrician if in any doubt.
- The electrical safety of this machine can only be guaranteed if correctly earthed. It is most important that this basic safety requirement is observed and regularly tested and where there is any doubt, the household wiring system should be inspected by a qualified electrician.

The manufacturer cannot be held liable for damage or injury caused by the inadequacy of an effective earthing system (e.g. electric shock).

- ▶ Built-in versions of this machine must only be operated when installed in a suitable housing unit, to ensure that all electrical components are shielded. Ensure power is not supplied to the machine until after installation, repair work or maintenance work has been carried out.
- Do not connect the machine to the mains electricity supply by a multi-socket adapter or an extension lead.

These do not guarantee the required safety of the machine (e.g. danger of overheating).

- If the appliance is installed behind a kitchen furniture door, it must not be used with the door closed. Do not close the furniture door while the coffee machine is in use.
- The coffee machine must not be used in a non-stationary location (e.g. on a ship).
- Installation work and repairs may only be carried out by suitably qualified and competent persons in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable.
- While the machine is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.
- Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- The machine is only completely isolated from the electricity supply when:
- the mains fuse is disconnected.
- the screw-out fuse is removed (in countries where this is applicable),
- it has been switched off at the wall socket and the plug has been withdrawn.

- Never open the outer casing of the machine. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults or electric shock.
- If the coffee machine is to be built in above another appliance, there must be a full-width, closed shelf between them (except when it is combined with a Miele built-in plate warming drawer).
- In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the machine and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

#### Correct use

Caution. Danger of scalding and burning. The liquids dispensed are very hot.

Never look directly at the lighting or use optical instruments to look at it.

- Do not reach into the brew unit when the machine is connected to the electricity supply. Danger of inury.
- The water piping and the cappuccinatore (milk frother) must be rinsed through and the machine cleaned thoroughly before the first drink is prepared.
- Only cold, fresh tap water should be used to fill the water container. Warm or hot water or other liquids could damage the machine. Change the water every day to prevent a build-up of bacteria.
- Do not on any account use mineral water. Mineral water will cause serious limescale deposits to build up in your machine and damage it.
- Do not use water from a reverse osmosis system in this machine. This would damage it.
- Do not put anything other than Nespresso coffee capsules in the capsule carousel. Other manufacturers' capsules etc. would damage the machine.
- The coffee capsules must be intact before use. Do not use coffee capsules which are damaged, broken or dented. These could become jammed in the machine and damage it.

- Do not use milk with additives. Sugar additives would stick to the milk pipework and damage the coffee machine and the cappuccinatore.
- Never place a drink with ignited alcohol under the spout of the coffee machine. The flames could ignite plastic components and cause fire damage.
- ► Hot water and steam could cause scalding. Be very careful when using these functions. Make sure you do not come into contact with steam or hot water. The machine must not be used for cleaning objects.
- Always switch the coffee machine off with the master switch before cleaning the interior. Danger of injury.
- Do not clean the inside of the capsule plate opening. Danger of inury.
- Do not use a steam cleaner to clean this machine. Steam could reach the electrical components and cause a short circuit.
- ► Clean the machine every day to prevent a build-up of bacteria. All parts except the capsule plate and the plastic grille are dishwasher safe.
- ▶ Water in the drip tray can be very hot. Take great care when emptying it. Danger of scalding.
- The machine should be descaled regularly, depending on the hardness of the water, with the descaling tablets supplied. The harder the water, the more often the machine must be descaled. The manufacturer cannot be held liable for damage arising from insufficient descaling.

- Only use the descaling tablets supplied by Miele and follow the instructions on the packet carefully. Use the exact proportions recommended. Otherwise the machine will be damaged.
- How quickly the capsule plate becomes soiled will depend on the fat content of the coffee used. We recommend that you clean the capsule plate every 1 to 2 months with a cleaning tablet.
- Never swing from or hang anything on the machine front when it is open as this could damage the machine.
- ➤ The machine is designed to be used in areas with an ambient temperature of +15 °C to +60 °C. Please do not use it anywhere with an ambient temperature outside this range.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

## **Brief description**

The capsule carousel can hold up to 20 coffee capsules. These 20 coffee capsules are divided between 5 chambers. This means that the capsule carousel can be filled with 5 **different types of coffee**. These 5 different types are programmed into the machine so that the type required can be selected from the display.

If the machine is used by various people with different tastes and preferences, you can programme specific settings for up to nine individual users (User profiles).

There is no need to remove each individual spent capsule, as the used **coffee capsules** drop down automatically into a waste container. The coffee capsules can be disposed of with your normal household waste.

The size of cup can be programmed in so that the correct amount is dispensed. If the cup being used has a smaller capacity than the **programmed portion size**, preparation can be halted at any time by touching the OK sensor.

If **two cups** of coffee or espresso are required at the same time, the OK sensor has to be touched twice briefly. The machine will fill the two cups one after the other, with a slight pause in between.

The machine features a **system lock** to prevent children from operating the machine.

The easy-to-use **programming facility** allows, amongst other things, the language in the display to be changed and the water hardness to be programmed in.

To ensure that the flavour can develop fully and be maintained for longer the machine has an additional function for **automatically rinsing the system** when the machine is cold. The same function is used to flush coffee remains out of the system and the spout after use.

So that the machine remains ready for use but does not use electricity unnecessarily, it will switch into **Energy saving mode** after a programmable length of time.

If you wish the machine to **switch on or off at a certain time**, you can programme the machine accordingly.

## Using the coffee machine - first steps

The following notes should help you get to know your coffee machine before starting to use it.

#### **Controls**

This machine has sensor controls which react to touch. To operate the machine, you only need to touch the relevant sensor. There are five sensors:

- On/Off sensor: For switching the machine on or off
- < > Left/right arrows: For scrolling through the various programme options
- OK Sensor for confirming the selection of a programme option and for saving a setting
- □ Drink selection sensor (coffee or espresso)

### **Display**



The following symbols come up in the display in the main menu:

- Up to 5 different types of coffee

- User profile for up to 9 different users
- \$ Descaling

The arrow sensors are used to select a programme option in the display. Touch the OK sensor when the option you want appears highlighted in the display.

#### Before using for the first time

The machine must be correctly installed and connected (see "Electrical connection" and "Installation") before it is used for the first time. It must then be cleaned (see "Cleaning and care"). Remove any protective foil from the front of the machine.

#### Switching on

■ Touch the On/Off sensor ① to switch on the machine.

When the machine is being switched on for the first few times with the master switch, a welcome screen and some other messages will appear briefly. The welcome screen will be displayed each time the machine is switched on until 5 drinks have been prepared.

Miele Willkommen

## Using the coffee machine - first steps

When you use the machine for the very first time, you will be prompted to select a language.

- Touch the right or left arrow until the language you want appears in the display.
- Touch the OK sensor. The language you have chosen is now set.

The request to set the **clock format** will then appear.

- Touch one of the arrow sensors until the clock format you want (12 or 24 hour) is highlighted, and then touch the OK sensor.
- Enter the **time of day**. First set the hour with the arrow sensors and then touch the OK sensor. Then set the minutes in the same way.
- Now decide when you want the time of day to be displayed, and press the OK sensor.
- "On": The display will always show the time of day (even when the machine is switched off).
- "On for 60 seconds": The display will show the time for 60 seconds, and then go dark after the machine is switched off.
- "Not displayed": The display will only show the time of day when the machine is switched on, and will go dark as soon as it is switched off.

If everything has been entered correctly, **Set up successful** will appear in the display.

■ Confirm this message by touching the OK sensor.



To get the best out of your coffee machine and to set it up for your specific

requirements, please continue to work through these operating instructions. It really is worthwhile doing this as you will then be able to use your coffee machine to the best advantage.

#### Switching off

■ Touch the On/Off sensor ① to switch off the machine.

If coffee has been dispensed, the machine will carry out a short rinse automatically before it switches off.

## Filling the machine with water and coffee capsules

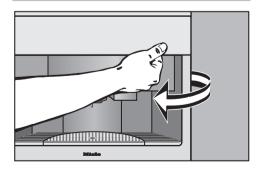
The coffee machine must be cleaned thoroughly (see "Cleaning and care") before you fill it with water and coffee capsules.

It is vital that you programme in the water hardness level of your water (see "Customising your machine - Setting the water hardness").

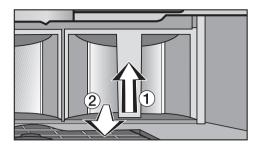
### Filling the water container

The quality of the water plays an important part in the overall quality of the coffee. The water container should therefore be emptied and filled with fresh tap water every day.

Hot water and other liquids could damage the machine. Only use cold, clean tap water and fill the machine every day. **Do not on any account use mineral water**. Mineral water will cause serious limescale deposits to build up in your machine and damage it.



Open the front of the machine.



- Lift the water container up and pull it forwards to remove it.
- Fill the water container with cold, clean tap water up to the "Max." mark.

A valve at the front of the water container will ensure that water cannot escape.

■ Push the water container fully back into the machine.

## Filling the machine with water and coffee capsules

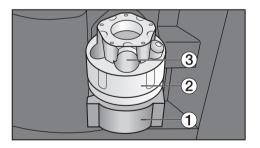
## Filling the capsule carousel

Do not put anything other than Nespresso coffee capsules in the capsule carousel.

Do not use coffee capsules which are damaged, broken, dented or bent up at the edges. They can get stuck in the machine.

The capsule carousel has five chambers, each holding four capsules. It is important to allocate the chambers correctly (see "Allocating and saving a coffee type"). You can fill all the chambers with the same type of coffee, if wished.

Some of the chambers are allocated a type of coffee at the factory. Fill the chambers with the appropriate type of coffee, or re-allocate the chamber for a different type of coffee (see "Allocating and saving a coffee type"). The machine will then dispense the type of coffee you select.



- Pull the carousel runners ① out as far as possible.
- Fill the chambers ③ in the capsule carousel ② with capsules. Make sure you put them in correctly with the foil

facing downwards. You can take the capsule carousel out by lifting it upwards to fill it.

Please note that the individual capsules sit loosely in the capsule carousel to prevent them from becoming jammed.

- If you have removed the capsule carousel, place it onto the carousel runners before putting it back into the machine. You do not have to position it in a particular way, as the machine will automatically guide it into position.
- Push the carousel runners fully back into the machine.
- Close the front of the machine.

The machine will now align the capsule carousel. You will be able to hear this happening.

## Taking capsules out of the capsule carousel

If you want to change the capsules in the carousel:

- Pull the carousel runners out.
- Pull the capsule carousel upwards to remove it.
- Push upwards on the ring underneath the magazine and then remove the capsules.

Important: the water piping must be rinsed through every day before the first drink of the day is prepared. Rinsing will take place automatically if the machine is cold. Hot water will run out of the spout into the drip tray once the machine has heated up.

### Switching on

■ Touch the On/Off sensor ().

The following message will then appear:

### Heating-up phase

Once the machine has heated up, the following message will appear:

#### Rinsing

Water will run out of the spout.

You will hear the capsule carousel moving into position.

The main menu will then appear in the display:



### Before preparing the first drink

#### Filling the system with water

The machine is emptied completely before it leaves the factory. You must allow water to be pumped through the system before the first drink of coffee or hot water is prepared.



- Select "Hot water" with one of the arrow sensors.
- Touch the OK sensor.
- Run some hot water into the cup.
- Touch the OK sensor again to switch the water off.

The system is now filled with water, and the machine is ready to use.

#### Preparing espresso and coffee

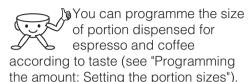
■ Place a cup under the spout.



- Select the type of coffee with one of the arrow sensors.
- Use the drink selection sensor to select espresso or coffee.
   The type of coffee you have chosen will appear in the top line of the display on the right.

■ Touch the OK sensor **once**.

The drink you want will then run out of the spout.



#### **Double portion**

If you want to dispense a double portion of coffee or espresso or to dispense two portions at the same time:

■ touch **the OK sensor again** whilst "Double portion?" is in the display.

The two portions will be dispensed **one after the other**.

#### **Cancelling preparation**

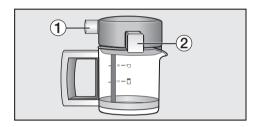
■ Touch the OK sensor when "Stop" is showing in the display.

Preparation will be halted.

## Preparing hot milk, milk froth and cappuccino

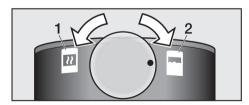
This machine comes with a cappuccinatore (milk frother) which makes it easy to prepare hot milk, milk froth and cappuccino.

Before using the cappuccinatore for the first time, clean it thoroughly, preferably in the dishwasher (see "Cleaning and care").



The cappucinatore must always be assembled correctly with valve ① above the handle and the spout ② at the side

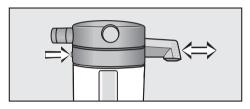
The valve has two settings:



- ① Turn it anti-clockwise as far as it will go to heat milk.
- ② Turn it clockwise as far as it will go to froth milk.

Do not set the valve between these two settings as this will cause the milk to sputter.

Milk can be frothed and dispensed straight into a cup, or heated or frothed in the cappuccinatore jug first and then poured manually into the cup. The spout must be pushed in or pulled out:



- Milk spout pushed in: Milk will be frothed and dispensed directly into the cup
- Milk spout pulled out: Milk will be frothed in the cappuccinatore jug



Network Heating the milk in the cappuccinatore jug gives you hotter milk.

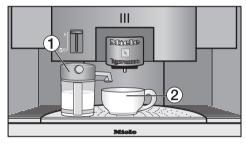
Cold milk makes the best froth

Do not use milk with additives. Sugar additives would stick to the milk pipework and damage the coffee machine and the cappucinatore.

Steam release is controlled by a timer. If you do not get sufficient froth in your cup and the steam jet has stopped releasing steam, please shut off the steam valve on the machine. Press it downwards again to reconnect it with the cappuccinatore.

#### Dispensing froth directly into the cup

- Push the spout into the lid as far as it will go.
- Turn the valve on the cappuccinatore clockwise as far as it will go.



- Fill the cappuccinatore ① up to the **upper** marker with cold milk and replace the lid.
- Place the cappucinatore into the insert in the drip tray and place a cappuccino cup underneath the coffee spout ②.
- Press down the steam valve slowly and carefully to connect it to the cappuccinatore.

The steam valve must engage in the lower position in order to connect properly with the cappuccinatore.

When you have enough froth in the cup push the steam valve upwards again.

#### Preparing cappuccino

- Dispense milk froth into the cup, as described above.
- Use the drink selection sensor to select Espresso.
- Touch the OK sensor **once**.

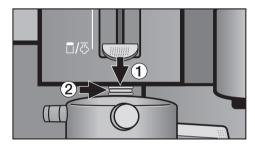
The espresso will be dispensed from the coffee spout, and your cappuccino is ready.

You can also prepare milk froth and espresso at the same time. Making it at the same time will, however, leave the cappuccino looking a bit brown. It is also harder to get the ratio of coffee to milk right.

You can only make coffee and froth at the same time if the steam system is set up for this. See "Settings: customising your machine - Setting the Steam system").

#### Frothing milk in the cappuccinatore

- Pull the spout out of the lid as far as it will go.
- Turn the valve on the cappuccinatore clockwise as far as it will go.
- Fill the cappuccinatore up to the lower marker with cold milk and replace the lid.
- Place the cappuccinatore in the insert in the drip tray.



■ Press down the steam valve ① slowly and carefully to connect it to the cappuccinatore ②.

The steam valve must engage in the lower position in order to connect properly with the cappuccinatore.

■ When you have sufficient froth push the steam valve upwards again.

#### Preparing hot milk



- Turn the valve on the cappuccinatore anti-clockwise as far as it will go.
- Fill the cappuccinatore up to the upper marker with cold milk and replace the lid.
- Push the milk spout in as far as it will go (for hot milk to be dispensed into a cup) or pull the milk spout out (for hot milk in the cappuccinatore jug) and place the cappuccinatore in the insert of the drip tray.
- Press the steam valve slowly downwards to connect it to the cappuccinatore.



Heating and frothing milk in the cappuccinatore jug gives you hotter milk.

#### After preparing milk/Interim cleaning



In If you want to use the cappuccinatore again before cleaning it thoroughly, e.g.

because there is some milk left in the cappuccinatore, you can use the coffee machine to rinse the lid. This will remove any milk deposits.

Carrying out the rinsing programme is **not** a substitute for cleaning it thoroughly in the dishwasher.

## Maintenance 0102030405⊙ A • 🗥 ജ 幸

- Select "Maintenance" with one of the arrow sensors.
- Select "Rinse Cappuccinatore" and touch the OK sensor.
- Push the cappuccinatore milk spout in as far as it will go and place an empty cup underneath it.
- Press the steam valve slowly downwards to connect it to the cappuccinatore.

Hot water will now flow through the lid, giving it a quick rinse. The following will appear in the display:

### Cappuccinatore being rinsed

The rinsing process will finish automatically.

#### User profile drinks

With User profiles, you can create drinks to suit your personal taste and those of your quests.

If you have set the machine up for a specific user profile you must first select the user profile required and then the type of drink.

## User profile 0102030405⊙ ந் <mark>∔</mark> //% ஜ 幸

- Select "User profile" with one of the arrow sensors.
- Touch the OK sensor.
- Select "Select" with the arrow sensors and touch the OK sensor.
- Select the user profile you want with one of the arrow sensors and touch the OK sensor.

A number will appear in the top line of the display beside the user profile symbol 

top line of the display beside the user profile has been selected.

This function operates in the same way as a standard profile.

#### After use

Before switching the machine off for any length of time, the pipework, brew system, spout and steam valve need to be cleaned.

If coffee has been dispensed, the machine will carry out a short rinse automatically before it switches off. Place a suitable container under the spout and the steam valve.

You can also rinse the system through manually (see "Cleaning and care - Rinsing the system").

It is easy to customise your machine to suit your exact requirements.

#### Settings menu

To select the various programme options:



- Touch the right arrow sensor until "Settings "" appears in the display, and then touch the OK sensor.
- Touch one of the arrow sensors until the option you want is highlighted.
- Then touch the OK sensor to select the highlighted option.

The option that is currently active on the machine will have a tick next to it.

### Possible setting options

**Language** 25 different languages are available to choose from.

**Time of day:** You can set either a 24 hour or 12 hour clock, and choose to have the Time of day display on or off.

**Timer:** You can set or activate the Timer here. The following options are available in the "Set" menu:

- Switch on at: The machine can be set to switch on at a specific time of day.
- Switch off after: The machine can be set to switch off after a pre-set time. A time of between 15 minutes to 9 hours can be set
- Switch off at: The machine can be set to switch off at a specific time of day.

Allocate type: You can "Select type" and "Rename type" for chambers 1 to 5. If a type of coffee has already been allocated to the chamber, you also have the option to "Change type" and "Delete type" if you wish (see "Allocating and saving a coffee type").

**Programming the amount:** Espresso, Coffee and Hot water (see "Programming the amount: Setting the portion sizes)".

Steam system: On, Off

Lighting: Brightness

Info: No. of drinks, Portions until

descaling

Safety: System lock (Off, On)

Water hardness: Soft, Medium, Hard,

Very hard

Display: Contrast, Brightness

Volume: Buzzer tones, Keypad tone

**Maintenance:** Carry out (see "Cleaning and care").

**Showroom prog.:** Demo programme, Off

**Factory default:** All settings can be reset to the factory default, and user profiles deleted.

To return to the Main menu, select "Back ""

Further details about the different options can be found in the pages that follow.

#### Selecting a language

If you want to change the language used in the display, use the Settings menu and follow the flag symbol.

- Select "Settings " from the main menu, and then touch the OK sensor.
  - "Language" will already be highlighted in the display.
- Touch the OK sensor.
- Touch one of the arrow sensors until the language you want is highlighted.
- Touch the OK sensor.

The setting is saved automatically and the display will go back to the previous screen.

All display texts will now appear in the language you have just selected.

If you select the wrong language by mistake, find the "Language" option via the flag symbol again.

#### Setting the time of day

- Select "Settings " " from the main menu, and then touch the OK sensor.
- Touch the right arrow sensor until "Time" is highlighted and touch the OK sensor.

#### Display

The Time of day display can be switched on or off.

■ Use the arrow sensors to select "Display".

You can now choose one of three options:

- "On": The display will always show the time of day (even when the machine is switched off).
- "On for 60 seconds": The display will show the time for 60 seconds, and then go dark after the machine is switched off.
- "Not displayed": The display will only show the time of day when the machine is switched on, and will go dark as soon as it is switched off.
- Once you have selected the display format you require, touch OK.

#### **Clock format**

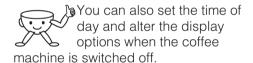
- Use the arrow sensors to select "Clock format".
- Use the right arrow to select a 24 h or 12 h clock.
- Touch the OK sensor when the option you want is highlighted.

The clock format you have chosen will be saved.

#### To set the time of day

- Use the arrow sensors to select "Set".
- First set the hour with one of the arrow sensors. Touch the OK sensor.
- Then use the arrow sensors to set the minutes. Touch the OK sensor.

The time of day is now saved.



#### To do this:

- Touch the OK sensor whilst the machine is off.
- Select "Time of day" and touch the OK sensor.

Now select "Display" or "Set" and alter as required.

■ Touch the OK sensor to save the setting.

#### Setting the timer

- Select "Settings " from the main menu, and then touch the OK sensor.
- Touch the right arrow sensor until
   "Timer" is highlighted and touch the OK sensor.
- Select "Set" with the arrow sensors and touch the OK sensor.

There are three options:

#### Switch on at:

You can choose a time for the coffee machine to switch on automatically, e.g. in the morning for breakfast.

- Select "Switch on at" with the arrow sensors and touch the OK sensor.
- First set the hour with one of the arrow sensors. Touch the OK sensor.
- Then use the arrow sensors to set the minutes. Touch the OK sensor.

If you **activate the Timer**, the coffee machine will switch on every day at the time you have set (see "Activate").

If the machine is cold when it is switched on, it will carry out a short rinse automatically.

If the System lock is activated, the machine will **not** switch itself on at the pre-set time.

If the machine has switched itself on automatically 3 times and no drinks or hot water have been dispensed, the machine will not switch itself on again automatically. The programmed times will, however, remain in memory and will be reactivated after manually switching the machine on again. This prevents the machine switching itself on unnecessarily, for example whilst you are away on holiday, and you have not cancelled the automatic switching on procedure.

#### Switch off after:

To save energy, the machine can be set to switch off automatically by selecting the "Switch off after" option. A time of between 15 minutes to 9 hours can be set. This time is measured from the last time a drink was dispensed.

■ Select "Switch off after" with the arrow sensors and touch the OK sensor.

For example, 1:00 means that the machine will switch off after 1 hour.

- First set the hour with one of the arrow sensors. Touch the OK sensor.
- Then use the arrow sensors to set the minutes. Touch the OK sensor.

The machine will now switch off after the time you have set.

If coffee has been dispensed, the machine will carry out a short rinse automatically before it switches off.

#### Switch off at:

If you always use your machine at a particular time of the day you can set it to switch off automatically at a specific time.

- Select "Switch off at" with the arrow sensors and touch the OK sensor.
- First set the hour with one of the arrow sensors. Touch the OK sensor.
- Then use the arrow sensors to set the minutes. Touch the OK sensor.

If you **activate the Timer**, the coffee machine will switch off every day at the time you have set (see "Activate").

If coffee has been dispensed, the machine will carry out a short rinse automatically before it switches off.

#### **Activate**

Select "Activate" with the arrow sensors and touch the OK sensor.

The "Switch on at" and "Switch off at" options will show in the display.

Select the option required with one of the arrow sensors.

Touching the OK sensor activates the option (ticked box) or deactivates (no tick).

- Use one of the arrow sensors to select "Accept" and then touch the OK sensor.
- Now use one of the arrow sensors to select "Back" and touch the OK sensor.

#### Setting the Steam system

The machine has two heating systems which allow you to dispense steam and coffee at the same time. To save energy, the steam system can be switched off if steam is not required all the time.

When the steam system is switched off, the machine can still be used to make steam, but not at the same time as making coffee or espresso.

If you operate the steam valve when the steam system is switched off, the machine will not produce steam until it has heated itself up.

The steam heating system remains active as long as the machine is still on.

- Select "Settings " from the main menu, and then touch the OK sensor.
- Touch the right arrow sensor until "Steam system" is highlighted, and then touch the OK sensor.
- Touch one of the arrow sensors to select "On" or "Off" and touch the OK sensor.

## Lighting: Setting the brightness

You can set how bright the lighting should be on the machine:

- Select "Settings " " from the main menu, and then touch the OK sensor.
- Touch the right arrow sensor until "Lighting" is highlighted, and then touch the OK sensor.
- Select "Brightness", and then touch the OK sensor.
- Touch one of the arrow sensors to select a lighter or darker setting, and then touch the OK sensor.

To switch the lighting off:

■ Touch the **left** arrow sensor until none of the small white bars is showing.

## Lighting: Setting the switch-off time

The machine lights up when switched on. The lighting switches off automatically after 15 minutes of inactivity to save energy.

The lighting can be set to remain on after the machine is switched off, and then to go out automatically after a specified time if the machine is not used.

This duration can be set to between 15 minutes and 6 hours:

- Switch the machine off.
- Touch the OK sensor whilst the machine is off.
- Select "Lighting" and touch the OK sensor.
- Select "Switch off after" and touch the OK sensor.
- Select the switch-off time you want with the arrow sensors and touch the OK sensor.
- Select "Brightness", and touch the OK sensor.
- Touch one of the arrow sensors to select a lighter or darker setting, and then touch the OK sensor to save the setting (factory default setting: Off).
- Touch "Back ♣ " twice to leave the menu.

The lighting will switch off automatically after the duration set.

If you do not want the coffee machine to be lit up after it is switched off (factory default setting):

- Touch the OK sensor whilst the machine is off.
- Select "Lighting" and touch the OK sensor.
- Select "Brightness" and touch the OK sensor.
- Touch the left arrow sensor until none of the small white bars is showing.
- Touch "Back ♣ " twice to leave the menu.

## Info (showing the number of drinks)

The "Info" option enables you to check how many drinks the machine has already dispensed or how many you can still dispense before it has to be descaled.

- Select "Settings " " from the main menu, and then touch the OK sensor.
- Touch the right arrow sensor until "Info" is highlighted and touch the OK sensor.
- Select "No of drinks" or "Portions until descale" with the arrow sensors and touch the OK sensor.

With "No of drinks" you can check the "Total number of coffees" or the number of portions dispensed to date of a particular type of coffee, espresso, hot water or steam.

■ Touch the OK sensor to return to the previous display.

## Safety (activating the System lock)

The machine can be locked to ensure that it is not operated by unsupervised children or persons who are unacquainted with the operating instructions.

When the machine is locked, the "Switch on at" setting of the timer will **not** work

#### To activate or deactivate the System

- Select "Settings " from the Main menu, and then touch the OK sensor.
- Select "Safety" with the arrow sensors and touch the OK sensor.
- Use an arrow sensor to highlight "System lock" and then touch the OK sensor.
- Select "On" with the arrow sensors and touch the OK sensor.

The machine will now lock as soon as it is switched off and cannot be switched on again. If a sensor is touched, a message and a locked padlock will appear in the display.

To deactivate the System lock, proceed as above, but select "Off".

#### To override the System lock

■ Touch the OK sensor for about 3 seconds.

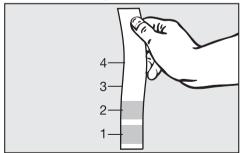
The machine is now temporarily unlocked and can be used to make drinks again. It locks itself as soon as the machine is switched off.

#### Setting the water hardness

For trouble-free operation of the coffee machine, and to ensure that the descaling reminder appears in the display at the appropriate time, it is important to set the water hardness level. The water hardness level indicates how much calcium is dissolved in the water. The higher the calcium content, the harder the water, and the harder the water, the more often the machine will need to be descaled.

The machine measures the amount of water which has been taken in (including the amount required for producing steam). The amount of water which the machine can use before it needs to be descaled will depend on the water hardness level set. Less water will be used in hard water areas than in soft water areas.

Your local water authority will be able to tell you the hardness of water in your area. Alternatively, you can measure the hardness yourself using the enclosed test strip:



■ Dip the strip in your drinking water for approximately a second, then shake off any excess water. The result will be evident after about a minute.

If the water is harder than 40°d/7.0 mmol/l, limescale will build up more rapidy than with soft water. Descaling will need to be carried out more regularly than stated to prevent limescale damage to the machine.

The machine has four programmable levels:

#### Soft:

Local water hardness level 1 0-3°d (0-0.6 mmol/l) Water through-flow: approx. 100 l Steam through-flow: approx. 120 min.

#### - Medium:

Local water hardness level 1 4-7°d (0.7-1.3 mmol/l) Water through-flow: approx. 80 l Steam through-flow: approx. 90 min.

#### - Hard:

Local water hardness level 2 7-14°d (1.3-2.5 mmol/l) Water through-flow: approx. 60 l Steam through-flow: approx. 60 min.

#### Very hard:

Local water hardness levels 3-4 14-21°d (2.5-3.8 mmol/l) or more Water through-flow: approx. 40 l Steam through-flow: approx. 30 min.

- Select "Settings " from the Main menu, and then touch the OK sensor.
- Use the arrow sensors to highlight "Water hardness" and then touch the OK sensor

■ Touch one of the arrow sensors to set the water hardness, and then touch the OK sensor.

The water hardness level selected is saved to memory.

### Setting the display

You can adjust both the contrast and the brightness of the display:

- Select "Settings " " from the Main menu, and then touch the OK sensor.
- Touch the right arrow sensor until "Display" is highlighted and touch the OK sensor.
- Touch one of the arrow sensors to select "Contrast" or "Brightness" and touch the OK sensor.
- Touch one of the arrow sensors to set the contrast lower or higher or the brightness lighter or darker.
- Touch the OK sensor to save the setting.

## Setting the volume (keypad tone, buzzer)

You can choose for a tone to sound each time a sensor is touched. The volume of the tone can also be adjusted:

- Select "Settings " from the Main menu, and then touch the OK sensor.
- Touch the right arrow sensor until "Volume" is highlighted, and then touch the OK sensor.
- Touch one of the arrow sensors to select "Buzzer tones" or "Keypad tone" and touch the OK sensor.
- Touch one of the arrow sensors to set the volume quieter or louder.

If you continue **towards the left** until none of the small white bars is showing, the tone will be switched **off**.

■ Touch the OK sensor to save the setting.

## Resetting the factory default settings

The "factory default" setting is used to reset the various settings back to the default status.

You can then select whether you want to reset **All settings** back to the factory default settings (Timer, Steam system, Lighting, System lock, Water hardness, Display, the most recently selected type of coffee and all the Standard User profile settings), or to delete the **User profiles**.

- Use an arrow sensor to highlight
   "Factory default", and then touch the OK sensor.

Various options will then be available:

#### All settings

This option sets "All settings" back to the factory default.

■ Select "Reset" under "All settings", and touch the OK sensor.

All settings are then reset to the default.

mistake, switch the coffee machine off: Resetting to the factory defaults will not be carried out.

# Factory default settings (the coffee machine is delivered with the following settings)

- Steam system (On)
- Time of day display (On for 60 seconds),

Clock format (24 h),

Timer - Switch on at (12:00),

Timer - Switch off after (1:00),

Timer - Switch off at (12:00),

(Switch on at and Switch off at are both deactivated)

- Lighting: Brightness (medium)
- Safety: System lock (Off)
- Water hardness (Very hard)
- Display: Display Contrast (medium),
   Brightness (maximum)
- Volume: Volume of buzzer tones and keypad tone (maximum setting for both)
- User profile: Revert (when switched on).
- Allocate type (of coffee):

Chamber 1 = Volluto

Chamber 2 = Arpeggio

Chamber 3 = Cosi

Chamber 4 = Roma

Chamber 5 = Decaffeinato

#### **User profiles**

You can delete all user profiles except for the standard one under "User Profiles".

■ Select "Reset" under "User profiles", and touch the OK sensor.

User profiles are then deleted.

mistake, switch the coffee machine off: Resetting to the factory defaults will not be carried out.

## Allocating and saving a coffee type

There are 16 different types of Nespresso coffee available for use in this machine (as well as occasional "special" brands). They vary in terms of taste, aroma and how they are roasted. Preparation time also affects the taste.

## Allocating the types of coffee (Allocate type)

You can store five different types of coffee in this machine (e.g. for five different users with different tastes). There are five chambers. Make sure you put the different types of coffee in the correct chambers. You can fill all the chambers with the same type of coffee if you wish.

#### Chamber symbols in the display

When a chamber has been allocated with a type of coffee, a coffee bean symbol will appear in front of the chamber number in the main menu. When you then select the particular chamber with one of the arrow sensors, the type of coffee in the chamber will appear in the top line of the display.

If the **chamber is empty** a **warning triangle** will appear after the coffee bean symbol.

If the chamber has not been allocated with a type of coffee a question mark will appear after the coffee bean regardless of whether the chamber is full or empty. When the chamber is selected "Empty" will appear in the top line of the display and coffee cannot be dispensed from that chamber.

#### How to allocate the types of coffee



- Select "Settings " " from the Main menu, and then touch the OK sensor.
- Touch one of the arrow sensors to highlight "Allocate type", and touch the OK sensor.
- Select one of the chambers e.g.

  "Chamber 1" with the arrow sensors and touch the OK sensor.

The names of some types of coffee have already been entered at the factory. You can now:

- Select type from the types of coffee which have already been allocated.
- Rename type if you want to enter new types of coffee.

The following options only appear if you have already entered a new type of coffee in addition to the existing types:

- Change type
- Delete type

## Allocating and saving a coffee type

It is best to take the capsule carousel out of the machine so that you can see which type of coffee you have put into each chamber more easily.

#### Select type

Use the arrow sensors to select the type of coffee you want to allocate to the selected chamber and touch the OK sensor.

#### Rename type

■ Touch one of the arrow sensors to highlight "Rename type", and touch the OK sensor.

You can allocate **up to 10 of your own** types of coffee. If you try to allocate more than 10 types of coffee, "**Memory full**" will appear in the display and you will need to delete one type of coffee to create space.

As soon as you have allocated a type of coffee, this type will be available to use for any of the chambers even if you have carried out the allocation process with Chamber 1 programming option selected, for example.

Letters and numbers will now appear in the display. Use the arrow sensors to select the letters and numbers you require.

A new word always starts with a capital letter. The rest of the word will automatically be in lower case.

- Use the arrow sensors to select the character you require.
- Confirm the character by pressing the OK sensor.

The characters you have chosen will appear in the top line of the display.



In If you **make a mistake**, use the arrow sensors to select the bin symbol and touch the

OK sensor. The last character will be deleted

#### Saving an entry

■ When you have finished making your entry, use the arrow sensors to highlight the word "OK" and then touch the OK sensor.

The menu for the chamber you are "filling" will appear in the display.

■ To leave this menu, use the arrow sensors to highlight "Back ♣ ", and then touch the OK sensor.

### Not saving an entry

■ If you don't wish to save your entry, use the arrow sensors to highlight "Back ♣ " and then touch the OK sensor.

## Allocating and saving a coffee type

#### Change type

You can use this option to select the coffee type that you would like to change.

■ Touch one of the arrow sensors to highlight "Change type", and touch the OK sensor.

Now proceed as described in "Rename type".

- To delete a character, select the bin symbol.
- To enter new characters, select the relevant character and confirm with OK.
- Save the new name by selecting "OK" in the display and touching the OK sensor.

#### Delete type

If you want to delete a type of coffee completely,

- Select "Delete type" using the OK sensor.
- Use the arrow sensors to select the type of coffee you want to delete.
- Touch the OK sensor.

A tick will appear after the type of coffee and after a short while it will be deleted.

# **Programming the amount (Setting the portion sizes)**

The flavour of the coffee produced depends on the type of coffee, how finely the beans are ground and the quantity of water used. Not all espresso and coffee cups are the same size. To ensure the machine uses the right amount of water to suit your taste and your cups, you can programme the amount to use.

The programming amount procedure should be carried out for espresso, coffee and hot water.

The **Espresso** symbol dispenses a standard size espresso to be served in a standard espresso cup.

The **Coffee** symbol dispenses coffee for a standard size coffee cup.

You can programme the amount in two ways, either by touching the OK sensor continually, or via the "Settings" option.

Espresso and coffee for **all chambers and types of coffee** will be dispensed using the amounts programmed regardless of which chamber or which type of coffee you select for programming the amount.

# Programming the portion size via the OK sensor

- Place the appropriate cup for the amount you want to programme under the appropriate spout.
- Select the type of drink you require (espresso, coffee or hot water).
- Touch the OK sensor until "Prog. the amount" appears in the display.
- As soon as the cup is filled to the level you want, touch the OK sensor again to save the amount to memory.

The volume of water programmed will now be dispensed every time this drink is selected, regardlesss of the type of coffee capsule selected.

Water flow stops automatically when the maximum amount possible is reached. The maximum amount possible for that type of drink will be saved.

If there is insufficient water in the water container, the process will be stopped and the amount **will not** be saved.

# **Programming the amount (Setting the portion sizes)**

# Programming the amount via "Settings"

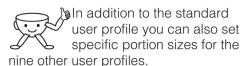
- Place the appropriate cup for the amount you want to programme under the appropriate spout.
- Select "Settings " from the Main menu, and then touch the OK sensor.
- Touch the right arrow sensor until
   "Prog. the amount" is highlighted and touch the OK sensor.

The drink types; espresso, coffee and hot water will appear in the display. You can set the quantity of water dispensed for these drinks.

- Select the type of drink with the arrow sensors and touch the OK sensor.
- If you have selected coffee or espresso, select the type of coffee you want to drink just now and touch the OK sensor. (If the OK sensor does not react, the chamber for the type of coffee is empty).
- Select "Start".
- When the cup is filled to the level you want, touch the OK sensor.

The portion size for this particular drink is now set and stored in memory. The volume of water programmed will now be dispensed every time this drink is selected, regardless of the type of coffee capsule selected.

# Setting portion sizes for different User profiles



- Use the arrow sensors to select "User profile" and then touch the OK sensor.
- Select "Select" with the arrow sensors and touch the OK sensor.
- Use the arrow sensors to select the name of the user profile for which you want to set the portion size and touch the OK sensor.

A number will appear in the top line of the display after the user profile symbol to show which user profile has been selected.

Proceed now as described at the beginning of the section.
All settings and water quantities will now apply for that user.

# **Setting up User profiles**

To cater for different tastes and preferences, you can enter up to 9 individual User profiles. Each User profile can also be allocated its own portion size.

See "Programming the amount (Setting the portion sizes)".

# User profile 0102030405ō e <mark>•</mark> //%. ஜ ≠

■ Touch the right arrow sensor until "User profile" is highlighted, and then touch the OK sensor.

You can now:

- Select User profile from the User profiles which are already allocated.
- Create User profile, if you want to enter a new User profile.

The following options only appear if you have already entered a new User profile in addition to the Standard User profile:

- Change User profile, if you want to alter a User profile.
- Delete User profile, if you want to delete a User profile.
- Revert: You can programme the machine so that it always reverts to the Standard User profile or so that it continues to operate using a User profile you have set.

### Selecting a User profile

Select the User profile you want with the arrow sensors and touch the OK sensor.



A number will appear in the top line of the display beside the user profile symbol to at a user profile has been

show that a user profile has been selected.

#### Creating a User profile

Use the arrow sensors to highlight "Create", and then touch the OK sensor.

You can allocate **up to 9** User profiles. If you try to allocate more than 9 User profiles, "**Memory full**" will appear in the display and you will need to delete one name to create space.

Letters and numbers will now appear in the display. Use the arrow sensors to select the letters and numbers you require.

A new word always starts with a capital letter. The rest of the word will automatically be in lower case. Hyphens and spaces can be used between lower case letters.

### **Setting up User profiles**

- Use the arrow sensors to select the character you require.
- Confirm the character by pressing the OK button.

The characters you have chosen will appear in the top line of the display.



In If you make a mistake, use the arrow sensors to select the bin symbol and touch the

OK sensor. The last character will be deleted.

#### Saving an entry

When you have finished making your entry, use the arrow sensors to highlight the word "OK" and then touch the OK sensor.

The User profile welcome screen will appear briefly in the display, and then the Main menu.

#### Not saving an entry

■ If you don't wish to save your entry, use the arrow sensors to highlight "Back ♣ " and then touch the OK sensor.

### Changing a User profile

Once you have selected the "Change" option and confirmed your selection with OK,

■ Select the User profile, and touch the OK sensor.

Now proceed as described in "Creating a User profile".

- To delete a character, select the bin symbol.
- To enter new characters, select the relevant character and confirm with OK.
- Save the new name by selecting "OK" in the display and touching the OK sensor.

#### Deleting a User profile

If you want to delete the User profile completely,

- Select "Delete User profile" using the OK sensor.
- Use the arrow sensors to select the user profile you want to delete.
- Touch the OK sensor.

A tick will appear after the user profile and after a short while it will be deleted.

# **Setting up User profiles**

#### Revert

You can programme the machine so that it reverts to the Standard User profile after you have made each drink, or so that it continues to operate using a User profile you have set.

To set the profile to be used:

■ Select "Revert" with one of the arrow sensors.

You can now select one of the following:

#### Manually

The coffee machine will store the user profile you have selected until you select another one.

■ Select "Manually" with the arrow sensors and touch the OK sensor.

#### After each use

The machine will automatically revert to the Standard user profile each time a drink is dispensed.

■ Select "After each use" with the arrow sensors and touch the OK sensor.

#### When switched on

Each time the machine is switched on it will automatically select the Standard user profile regardless of which user profile was set before the machine was last switched off.

Select "When switched on" with the arrow sensors and touch the OK sensor.

# Quick guide

Clean the coffee machine regularly to prevent a build-up of bacteria.

Recommended frequency	What do I have to do?	
Each time milk is used to make a drink, if more than one hour has passed since the last drink was made	Rinse the lid of the cappuccinatore	
Every day (usually at the end of the day, before the machine is switched off)	Rinse the system (pipework)	
	Clean the cappuccinatore	
	Clean the water container	
	Clean the waste container	
	Clean the drip tray	
	Clean the grille and the drip tray cover	
Once a week (or more often if badly soiled)	Clean the coffee outlet cover	
	Clean the capsule carousel and carousel runners	
	Clean the small drip tray on the inside of the machine front	
	Clean the inside of the machine	
	Clean the steam valve	
	Clean the front of the machine (especially straight after descaling)	
Once a month	Clean the capsule plate (with a cleaning tablet)	
After approx. 15,000 drinks have been dispensed	Replace the capsule hopper	
Depending on the hardness of the water	Descale the machine	

Miele branded cleaning and conditioning products are available from the Miele Spare Parts Department or via the internet on www.miele-shop.com.

Always allow the machine to cool down before cleaning. Please be aware that the water in the drip tray will be hot. Danger of scalding.

Before cleaning the interior, switch the machine off with the master switch (top left hand side). Danger of injury!

**Do not clean the inside of the capsule plate opening.** Danger of injury.

Do not clean the machine with a steam cleaner as this will damage the machine.

Do not use cleaning agents containing chlorides, acids, soda or scouring agents. These would damage the surface.

It is important to clean the machine regularly, as the any coffee remains will soon go mouldy.

All removable parts can be cleaned in the dishwasher **except for:** 

- The capsule plate
- The plastic grille

If the parts are cleaned frequently in a dishwasher, they can become discoloured from regular contact with food residues (e.g. tomatoes).

#### Rinsing the system

Before switching the machine off for any length of time, the pipework, brew system, spout and steam valve need to be cleaned.

If coffee has been dispensed, the machine will carry out a short rinse automatically before it switches off. Place a suitable container under the spout and the steam valve.

# Maintenance <u>01</u>02 03 04 05 ⊙ 台 • <mark>///</mark>g ≠

- Use the right arrow sensor to highlight the maintenance symbol and then touch the OK sensor.
- Select "Rinse the system" and touch the OK sensor.

Water will run out of the spout.

- Open the steam valve.
   Water will run out of the steam valve.
- Close the steam valve a few seconds

The system has now been flushed through and the machine can be switched off

later.

#### Water container

Empty the water container daily and fill with fresh, cold tap water just before use.

When cleaning, make sure that there is no soiling in the area around the valve. Otherwise the container will not sit correctly and this could result in water leaking from the machine.

- The water container can be cleaned in the dishwasher or by hand using hot water with a little washing-up liquid.
  - Dry thoroughly after cleaning.
- Clean the surface the water container sits on thoroughly, taking special care to clean the recesses properly.

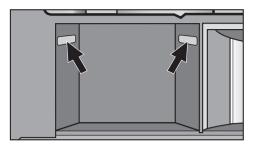
#### Waste container

Clean the waste container daily. Coffee remains can turn mouldy.

There will probably also be water in the waste container left over from the brewing and rinsing process.

■ Lift the waste container and pull it forwards to remove.

Clean the waste container with hot water and a little washing-up liquid or in the dishwasher and dry with a cloth.



- Clean inside the waste container compartment, especially at the top right and left hand sides near the small window shapes (sensors). It is important to keep these sensors clean, as otherwise the machine will not recognise the waste container is present or that it requires emptying.
- Push the waste container back into the machine as far as it will go. When you push the waste container into the machine, you also push a lever backwards. This tells the machine that the waste container has been put back. There will be a little resistance as you do this. This is quite normal.

### **Drip tray**

There is a sensor in the drip tray which causes a message to appear in the display when the drip tray is full and needs to be emptied. Remove the tray and empty and clean it when this message appears.

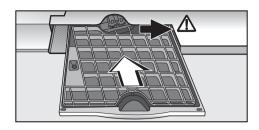
However, to avoid a build-up of odours, the drip tray should be cleaned **every** day.

After running the last rinse you should leave the drip tray in position for a while before cleaning it so that you catch any remaining water from the system.

Take care when removing the drip tray as the water can be very hot. Danger of scalding.

Open the machine front, and carefully remove the drip tray from the machine.

The grid in the drip tray prevents the water from spilling out of the tray when it is being carried.

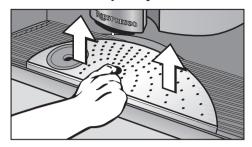


Clean the drip tray and the grid with hot water and a little washing-up liquid, or in the dishwasher and dry with a cloth.

Make sure that the **metal contact discs** at the top of the drip tray are cleaned and dried properly. These metal discs send a signal to the machine when the drip tray is full or if it is not in the machine. The discs will not convey these messages if they are dirty or damp.

- Push the drip tray with the grid along the right hand edge back into the machine.
- Close the front of the machine.

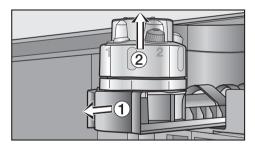
#### Grille with drip tray cover



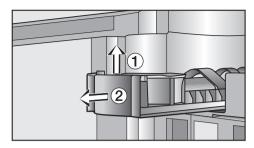
Take the grille and drip tray cover out and wash them.

The plastic grille must only be washed by hand.

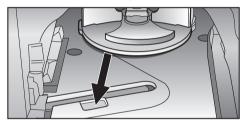
# Capsule carousel and carousel runners



- Pull the carousel runners ① out as far as possible.
- Remove the capsule carousel ② by pulling it upwards.



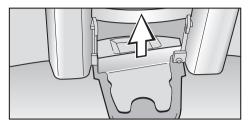
- Lift the carousel runners up (①), and pull forwards to remove ②.
- Clean the capsule carousel and carousel runners with hot water and a little washing-up liquid, or in the dishwasher and dry with a cloth.



- Also clean the area under the carousel runners. It is particularly important to clean the sensor which is used to recognise the capsule chambers as well as the recess in the floor. After cleaning, dry with a soft cloth
- To put the carousel runners back in, place them on the guide rails and push them into the machine until they click into position.
- Insert the capsule carousel. You do not have to position it in a particular way, as the machine will automatically guide it into position.
- Push the carousel runners with the capsule carousel fully back into the machine.

#### Coffee outlet cover

■ Open the front of the machine.

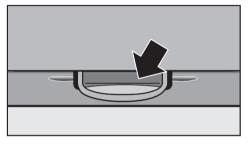


- Push up the cover in the middle of the machine front.
- Clean the cover with a mild solution of hot water and washing up liquid or in the dishwasher, then dry it. Also clean the inside of the machine front with a mild solution of hot water and washing-up liquid and dry it.
- Push the cover back onto the coffee outlet. Make sure that the cover sits correctly on the outlet.

#### Interior and machine front

Switch the machine off with the master switch (top left hand side of the machine). Danger of injury.

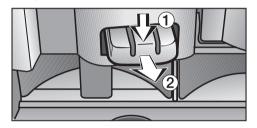
■ First take out all removable parts and then clean the interior and the machine front with a mild solution of hot water and washing-up liquid.



■ Also clean the small drip tray in the lower part of the inside of the front of the machine thoroughly.

#### Capsule plate

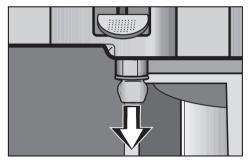
How quickly the capsule plate becomes soiled will depend on the content of natural oils in the coffee used. It should be cleaned whenever the machine is descaled or more often if necessary using the cleaning tablets supplied with the machine. (Make sure you use the correct tablets - approx. 1 cm diameter, pack of 10). Cleaning tablets are available from your Miele Dealer, the Miele Spare Parts Department, via the internet on www.miele-shop.com, or from Nespresso.



- Press on the ribbed part ①, and pull the capsule plate ② forwards to remove it.
- Fill a small container with hot water and dissolve one cleaning tablet (approx. 1 cm diameter, pack or 10) in it.
- Place the capsule plate in the cleaning solution and leave for approx. one hour.
- Once the coffee remains have been removed, rinse it thoroughly and dry it.
- Push the capsule plate back into the machine. It must click into position.

#### Steam valve

The small rubber sleeve which connects the steam valve with the milk frother can be removed for cleaning. The sleeve and also the tip of the steam valve underneath the sleeve should be cleaned regularly.



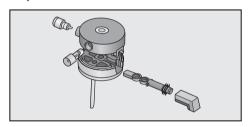
- Push the steam valve down and pull the rubber sleeve off downwards.
- Use a mild solution of hot water and washing-up liquid to clean the rubber sleeve and the tip of the steam valve.
- Dry them and then put the sleeve back onto the tip of the steam valve. Make sure that the sleeve sits securely onto the tip.
- Push the steam valve back upwards.

If you forget to push it back up, it could break when you shut the machine front.

### Cappuccinatore (milk frother)

The cappuccinatore can be dismantled into several parts to clean it properly. It is very important to clean the parts thoroughly as otherwise the froth will not be produced properly, if at all. It is best to clean the cappuccinatore in a dishwasher - all parts are dishwasher-safe.

■ Dismantle the cappuccinatore lid and clean all the parts.
You will not be able to pull the valve out if the dot is set between the symbols for hot milk and steam.



Reassemble the parts of the lid as shown. In order to insert the valve correctly the dot on the valve must be at the top right-hand side. Ensure that all parts have been reassembled correctly and that there is no gap between the two parts of the lid.

Also make sure that the reassembled lid is fitted onto the cappuccinatore jug correctly. The valve sits above the cappuccinatore handle. If this is not the case, the cappuccinatore will not operate properly.

#### **Machine front**

If soiling is not removed promptly it could cause the surface of the machine to alter or discolour.
Remove any soiling immediately.

- Switch the machine off with the On/Off sensor.
- Clean the front using a damp Miele microfibre E-cloth or with a clean sponge and a solution of hot water and washing-up liquid. After cleaning, dry with a soft cloth.

Make sure that water cannot get behind the display.

All external surfaces are susceptible to scratching. Scratches on glass surfaces could even cause a breakage.

Contact with unsuitable cleaning agents can discolour the external surfaces.

Wipe up any spillages or splashes of descaling agent immediately.

# Avoid the following on all types of front:

- cleaning agents containing soda, amonia, acids or chlorides,
- solvent-based cleaning agents,
- cleaning agents containing descaling agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners.
- hard, abrasive sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents.
- melamine eraser blocks,
- sharp metal scrapers.

#### Maintenance

The capsule hopper in the brew unit needs to be replaced after about 15,000 cups of coffee. Replacement capsule hoppers are available from the Miele Spare Parts Dept.

# Settings 🏲 Ø102030405ō ፅ 🕯 🗥 🕱 幸

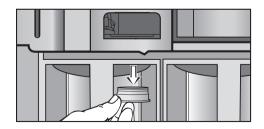
- Select "Settings " from the Main menu, and then touch the OK sensor.
- Use the arrow sensors to highlight "Maintenance", and then touch the OK sensor.
- Select "Carry out" and touch the OK sensor.

The capsule hopper inside the machine will be lowered. The following will then appear in the display:

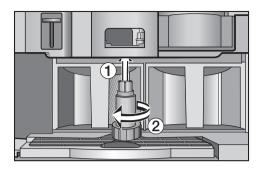
# i Remove capsule plate and change the capsule hopper

- Open the front of the machine.
- Take out the capsule plate.

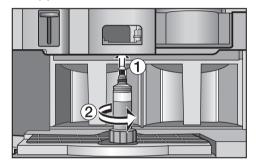
Do not reach into the openings in the brew unit. Danger of injury.



Pull the rubber connector downwards.



Using the special tool (supplied) as shown above, turn the capsule hopper to the left to remove it.



- Screw the new capsule hopper to the right into position in the brew unit, as shown above. The spring with the ball in the capsule hopper must be placed so that the ball is at the top.
- Put the rubber connector back on from below (the narrow end or funnel towards the bottom).
- Insert the capsule plate and close the machine front.

### **Descaling the machine**

The machine should be descaled regularly to ensure that it functions correctly. It will remind you when this needs to be carried out.

When only 50 portions can be made before the next descaling programme has to be run, the following message will appear in the display: **No. of portions until descaling: 50**. This message will now appear (counting down) after each drink (coffee, espresso, steam, hot water)

■ Confirm the message by touching the OK sensor.

If you let it run to 0, the machine will stop working and "Descale - Start" will appear in the display.

You cannot make any more drinks until the descaling programme has been carried out.

Descale	Start

■ Touch the OK sensor.

has been dispensed.

To descale the machine, you require descaling tablets and the coloured descaling funnel.

Only use the **descaling tablets supplied** with the machine. (Make sure you use the correct tablets - approx. 5 cm diameter, pack of 6). These have been specially formulated for use in this coffee machine and are available from your Miele dealer, the Miele Spare Parts Department or via the internet on www.miele-shop.com.

Other types of descaling agents will damage the machine and affect the taste.

Follow the instructions on the package carefully to avoid damaging the machine.

Make sure that you wipe up any spillages or splashes of descaling agent immediately to avoid damaging the machine front.

After running the descaling programme, remember to clean the water container and the drip tray thoroughly to remove any descaling residues.

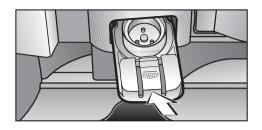
# **Descaling the machine**

The display will guide you through the whole procedure. Please follow the instructions to, for example, empty the drip tray, fill the water container etc.

The descaling programme cannot be cancelled once you have touched the OK sensor. The programme has to be completed through to the end. This is a safety measure to ensure that the machine is fully descaled, and is important for the long-term protection of the machine and to ensure it functions correctly.

To dissolve the descaling tablets

- take the water container out and fill it to the smark with lukewarm water. (Do not use less water than this because this would cause the descaling programme to finish before it has been completed properly).
- Drop **2 descaling tablets** in the water. Allow the tablets to dissolve fully before shutting the lid and putting the water container back in the machine.



■ When prompted, remove the capsule plate and replace with the coloured descaling funnel.

The descaling procedure will not start for another 5 minutes or so. This time is needed to allow the descaling tablets to dissolve fully in the water. It will take longer than this to start if the appliance is too warm.

During descaling a little water and descaling agent will run out of the coffee and steam spouts. This is followed by an activation period, before more descaling agent is drained out, and so on. A message will appear in the display letting you know approximately how long this procedure will take.

### **Descaling the machine**

■ When a message asking you to fill the water container with fresh tap water appears in the display, you should remove the container and rinse it out thoroughly with clean water. Make sure all traces of descaling agent are removed, and then fill it up the the 常 mark with clean tap water.

Empty the waste container at the

Water will flow out of both spouts during the rinsing process. The **drip tray** will need to be **emptied** several times during this process.

When **Programme finished** appears in the display,

■ touch the OK sensor.

same time.

The descaling programme is finished and the machine can be used for making drinks again.

# Descaling when not prompted by a message

If you want to carry out descaling before being prompted to do so by the machine.



- Select "Descale" with one of the arrow sensors.
- Touch the OK sensor to start the descaling programme.

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Various messages will appear in the display to warn of certain problems. Follow the instructions which appear in the display to remedy the problem.

Other problems or situations which occur in general use are described in this section. With the help of the following notes minor faults in the performance of the machine, some of which may result from incorrect operation, can be put right without contacting the Service Department.

#### What to do if . . .

# ... the machine does not light up after it has been switched on.

Has the lighting been switched off?

- If is has, switch it back on (see "Settings: customising your machine -Lighting").
- If not, then the lighting is defective. Call the Miele Service Department.

#### ... nothing appears in the display.

The master switch is at "0".

■ Set the master switch to "I".

The plug is not inserted in the socket correctly.

check that the plug is inserted correctly and switched on at the socket.

The main fuse has tripped due to a problem with the coffee machine, the electricity supply or another appliance.

■ Contact a qualified electrician or Miele.

# . . . the machine suddenly switches itself off.

The machine will switch itself off automatically after a certain length of time if it is not being used. This time depends on the **switch off time which has been programmed**.

Is it plugged in and switched on at the socket?

# ... the lighting suddenly switches itself off.

If the machine has not been used for 15 minutes the lighting will switch itself off automatically. (See "Settings: customising your machine - Lighting").

#### ... the machine does not switch on even though the "Switch on at" setting for the timer has been activated.

The system lock has been activated.

■ Deactivate it. (See "Settings: customising your machine - Safety (activating the System lock)").

The machine was not used after being switched on automatically 3 times in succession.

Switch the machine on and make a drink.

#### ... you cannot read the display.

If the machine is installed too low down, the display can be hard to see.

 Try to improve this by adjusting the display contrast or brightness (see "Settings: customising your machine -Setting the display").

# ... you cannot open or close the front of the machine.

The steam valve is not in the correct upward facing position.

Push the steam valve right down to start with, and then pull it upwards as far as it will go.

#### ... the time of day needs to be reset.

The time of day needs to be reset if the machine has been switched off with the master switch or at the wall socket. Any times programmed for switching on or off automatically remain in memory and do not need to be reset.

# ... drinks are not dispensed, even though the coffee capsules are in the capsule carousel and there is sufficient water in the water container.

The water container has not been correctly positioned inside the machine.

Remove the water container and replace it.

A coffee capsule has jammed in the capsule carousel.

- Open the front of the machine.
- Pull the carousel runners out, lift the capsule carousel upwards and release the coffee capsules so that they can move without hindrance.
- Replace the capsule carousel on its runners, and push the runners as far as they will go into the machine.
- Close the front of the machine.

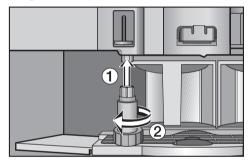
# ... no water comes out of the steam or hot water spout.

The water container has not been correctly positioned inside the machine.

Remove the water container and replace it.

The steam valve is blocked if you still cannot get any water out of the valve or if only a little comes out:

- Open the front of the machine.
- Push the steam valve back down again, and pull the rubber sleeve off.



- Using the small end of the spanner used for removing the capsule hopper, unscrew the tip of the steam valve.
- Clean it thoroughly and then screw it back on again.

# ... you cannot create steam and coffee or espresso at the same time.

■ Has the steam heating system been switched off?

If it has been switched off, you cannot dispense steam and coffee at the same time (see "Settings: customising your machine - Setting the Steam system").

#### ... the steam system is switched off, but you can still make steam and coffee or espresso at the same time.

If the steam system is still hot you will be able to do both at the same time. Once it has cooled down again you will not be able to make steam and coffee at the same time.

#### ... the steam smells of rubber.

There will be a smell of rubber whilst the machine is still new. It will disappear with time.

# ... there is no froth from the cappuccinatore (milk frother).

- Check that the milk spout is pulled out so that milk will be frothed in the cappuccinatore.
- Check that the valve and the spout in the lid are correctly positioned (see "Cleaning and care").
- Check whether any components in the cappuccinatore are blocked.

# ... coffee preparation has been interrupted.

Have you selected a double espresso or a double coffee?

The machine uses two capsules for double portions. If there was only one capsule left in the chamber the machine will not make the coffee.

■ Fill the capsule carousel.

# ... there are coffee grounds in the coffee.

The capsule plate is dirty.

■ Clean the capsule plate (see "Cleaning and care").

# ... a message keeps appearing asking you to empty the drip tray even though it is empty.

- Have the contacts been properly cleaned and dried?
- Is the drip tray positioned correctly in the machine?
- Switch the machine off and then back on again with the master switch.
- Buff the contacts a little, e.g. with fine glasspaper or emery cloth.
- If this fault message continues to appear, please call the Miele Service Department.

# . . . the machine does not rinse through when it is switched on.

If the temperature of the machine is above 60 °C, rinsing cannot take place.

# . . . water stopped flowing whilst programming in the amount to use.

The flow stops automatically when the maximum fill quantity is reached. The maximum quantity is stored in memory.

There was insufficient water in the water container. The quantity used previously was not saved to memory.

■ Fill the water container and repeat the process to programme in the amount.

# ... the preparation time and the maximum fill quantity of the coffee varies considerably.

The coffee grind varies depending on type of coffee. Different producers may also use different grinds for the same type of coffee. For this reason the preparation times and maximum fill quantities can vary.

# ... the espresso/coffee is not hot enough.

 Have the cups and system been pre-warmed?
 The smaller and thicker the cup, the more important it is to pre-warm it.

#### ... the coffee is too weak.

- Make sure that the amount of water programmed is not too much for the coffee.
- Check to see how many coffees have already been dispensed (see "Settings: Customising your machine - Info (showing the number of drinks)").

If the amount of water is correct, and approx. 15,000 coffees have already been dispensed, you will need to replace the capsule hopper in the brew unit (see "Cleaning and care - Maintenance").

# ... there is water in the waste container.

This is not a fault. The water is left over from the brewing and cleaning process.

# ... there is residual "coffee water" in the waste container.

The capsule plate is not pushed in correctly.

■ Remove the capsule plate and push it back in correctly.

# ... the descaling programme was started by mistake.

The descaling programme cannot be cancelled once you have touched the OK sensor. The programme has to be completed through to the end. This is a safety measure to ensure that the machine is fully descaled, and is important for the long-term protection of the machine and to ensure it functions correctly.

■ Descale the machine (see "Descaling the machine").

#### ... the heating-up time is getting longer, the amount of water coming through is incorrect and the machine is not performing properly.

The machine needs descaling.

■ Descale the machine (see "Descaling the machine").

# ... the fault message "Push water container right in" appears.

Water has not been taken in.

■ Perhaps the system was not filled with water before the first drink was made. Fill the system with water as described in "Making drinks: Before preparing the first drink - Filling the system with water".

The water container has not been correctly positioned inside the machine.

- Remove the water container and replace it.
- This error message also appears if the water container was not correctly filled for descaling. Fill the container to the mark, and start the descaling process again.

If this fault message continues to appear in the display, please call the Miele Service department, quoting the fault message.

# ... "Fault - 1" to "Fault - 4" or "Fault - 80" to "Fault - 83" appears in the display.

Switch off the machine using the On/Off sensor, and wait for one hour before switching it on again.

If the Fault message appears in the display again, contact the Service department.

# ... the message "Check capsule carousel and push the runners right in" appears in the display.

The capsule carousel has jammed and cannot turn properly.

- Open the front of the machine.
- Pull capsule runners out of the machine and check whether, for example, a capsule is not sitting in the carousel correctly.
- Once all the capsules are positioned correctly, push the capsule runners back into the machine.
- Close the machine front.

If the fault message appears in the display again, call the Service Department.

#### ... "Fault -72" appears in the display.

A coffee capsule has become jammed between the capsule carousel and the capsule plate.

■ Open the front of the machine.

Press the **master switch** in the machine at the top left **to disconnect it from the mains**.

■ Try to pull out the carousel runners.

If you can pull out the carousel runners, remove the coffee capsule and dispose of it as it is likely to be damaged or dented and could become stuck again if reused.

- Clean the area under the carousel runners. It is particularly important to clean the sensor which is used to recognise the capsule chambers as well as the recess in the floor. Wipe everything dry using a soft cloth.
- Push the carousel runners back into the machine and
- switch the machine on again with the master switch.
- Close the front of the machine.

If you cannot pull out the carousel runners,

- then try to remove the capsule plate.
- Look for the capsule in the brewing area and try to remove it. Dispose of this coffee capsule as it is likely to be damaged or dented and could become stuck again if reused.
- Push the capsule plate back in, and
- switch the machine on again with the master switch.
- Close the machine front and follow the instructions given in the display.

If the message continues to appear or if you cannot remove the capsule, call the Service Department.

#### ... "Fault -75" appears in the display.

The sensors in the waste container compartment are dirty.

- Pull out the waste container and clean the interior of the compartment, paying particular attention to the sensors (small window shapes) at the top right and left hand side.
- Replace the waste container in the machine.

The coffee capsule was not pushed onto the capsule plate.

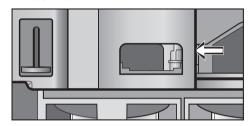
- Pull the carousel runners out of the machine.
- Clean the area under the carousel runners. It is particularly important to clean the sensor which is used to recognise the capsule chambers as well as the recess in the floor. Wipe everything dry using a soft cloth.
- Replace everything in the machine.

The coffee capsule is lying on the capsule plate.

■ Open the front of the machine.

Press the **master switch** in the machine at the top left **to disconnect it from the mains**.

■ Pull the carousel runners out of the machine.



- There is an opening to the right of the slot for the capsule plate. Check whether a coffee capsule is lying on top of the capsule plate.
- Push the coffee capsule with your finger back into the waste container.
- Switch the machine on again with the master switch.
- Close the machine front and follow the instructions given in the display.

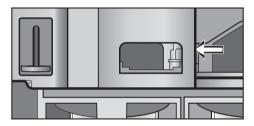
#### ... "Fault -76" appears in the display.

The coffee capsule was not pushed onto the capsule plate correctly and could have been damaged.

Open the front of the machine.

Press the **master switch** in the machine at the top left **to disconnect it from the mains**.

■ Pull the carousel runners out of the machine



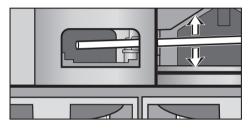
- There is an opening to the right of the slot for the capsule plate. Check if a coffee capsule has become stuck there.
- Push the coffee capsule with your finger back into the waste container.
- Switch the machine on again with the master switch.
- Close the machine front and follow the instructions given in the right hand display.

The coffee capsule is not visible on the capsule plate because a capsule has become stuck in the brew unit.

■ Open the front of the machine.

Press the **master switch** in the machine at the top left **to disconnect it from the mains**.

Remove the carousel runners and the capsule plate from the machine.



- Try to remove the coffee capsule from the upper area of the brew unit.
   Only use a wooden spoon handle or similar to do this
- Fit the capsule plate, carousel runners and the capsule carousel back into the machine.
- Switch the machine on again with the master switch.
- Close the machine front and follow the instructions given in the display.

If the fault indicator appears in the display again, contact the Miele Service Dept.

# ... "Fault -73" or "Fault -74" or "Fault - 77" appears in the display.

- Follow the instructions given in the display.
- Switch the machine off and then back on again.

If the fault message appears in the display again, contact the Miele Service Dept.

#### After Sales / Guarantee

In the event of a fault which you cannot correct yourself, or if the appliance is under guarantee, please contact:

your Miele Dealer

or

Miele (see back cover for contact details).

Please note that telephone calls may be monitored and recorded for training purposes (UK only).

When contacting your Dealer or Miele, please quote the model and serial number of your machine. These are shown on the data plate inside the machine

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

#### Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back cover for address.

In the U.K. your coffee machine is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk.

### Electrical connection U.K., ZA, IRL

All electrical work should be carried out by a suitably qualified and competent person only, in strict accordance with current national and local safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the machine until after installation work has been carried out.

The voltage and connected load are given on the data plate. Please ensure these match the household mains supply. The fuse rating is quoted on the plug.

The machine is supplied with a mains cable with moulded plug for connection to a 230 - 240 V mains supply.

Connection should be made via a fused plug and suitable switched socket which is easily accessible after installation.

Do not connect via an extension lead.

For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD). Contact a qualified electrician for advice.

If the socket is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

WARNING: THIS APPLIANCE MUST BE EARTHED

#### Non-rewireable plugs BS 1363

The fuse cover must be refitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words on the base of the plug (as applicable to the design of plug fitted).

Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

Do not connect the machine to an inverter such as those used with an autonomous energy source e.g. **Solar power**.

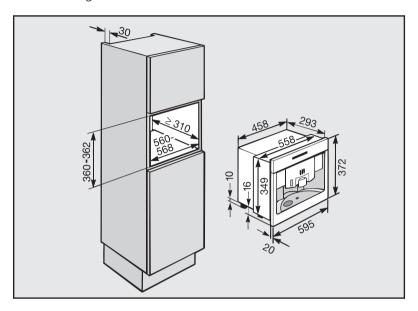
When switched on peak loads in the system can cause the safety switch off mechanism to be triggered. This can damage the electronic unit.

The machine must not be used with so-called **Energy saving devices** either. These reduce the amount of energy supplied to the machine causing it to overheat.

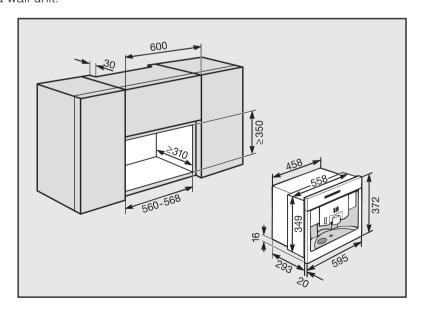
### Installation

# **Building-in and combination options**

This machine is designed for installation in a tall unit



or in a wall unit.



It can also be combined with other Miele built-in appliances. If the coffee machine is to be built in above another appliance, there must be a full-width, closed shelf between the appliances (except when it is combined with a Miele system drawer).

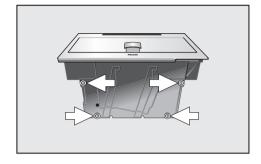
The machine can also be installed in a mobile unit which is available to purchase.

#### Installation

Before installation make sure that there is no power supply to the machine. This also applies should it ever need to be taken out of its housing unit.

The machine may only be used when it has been built in. It can only be used in areas with an ambient temperature of +15 °C to +60 °C.

You will need two Allen keys (size 3 and 5) for installing the machine.



■ Push the machine all the way into the niche until there is a resistance. Then check the height to make sure it is sitting centrally in the unit and that it is level.

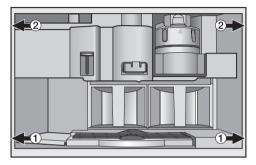
If this is not the case, realign the 4 feet underneath the machine using the large allen key.

The feet can be unscrewed by up to approx. 10 mm.

- If the furniture unit walls are 19 mm thick you will need to drill four holes in the sides for securing the machine. To mark the position of these holes:
- Align the machine in the niche.
   Screw the side socket screws inside the machine in a little so that they make indents in the side walls, and then unscrew them again.
- Take the machine out of the niche and drill ø 4.5 mm holes, 2 mm deep where you made the indentations.

### Installation

- Connect the machine to the electricity supply.
- Push it all the way into the niche until you feel resistance.
- Open the front of the machine, and partially tighten the side socket screws.



- Carefully turn the lower socket screws ① to centre the machine in the niche.
- Tighten both upper socket screws ② by hand to secure the machine in the unit. Do not overtighten them.

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